



STARTERS

"Fru Tronæs" Creamy Fish Soup

kr. 199,- / 295,-

Creamy fish soup made with fish stock, dill, and white wine. Served with salmon, white fish, hand-peeled shrimp, root vegetables, homemade bread, and whipped butter.

Contains: fish, shellfish, milk, sulphites, celery, wheat (bread)

Domaine Les Senties Saint Bris

gl. 145,- / fl. 705,-

Lightly Smoked Mountain Trout

kr. 255,-

Served with cucumber, sour cream, airy tomato foam, trout roe, and herb oil. Finished with crispy sourdough bread.

Contains: fish, egg, wheat

Domaine Les Senties Saint Bris

gl. 145,- / fl. 705,-

Grilled Beef Striploin

kr. 270,-

Tender beef served with creamed sweetcorn and browned butter.

Contains: milk

Marques de Somera Tempranillo

gl. 130,- / fl. 650,-

Quinoa Bowl with Pesto and Grilled Chicken

kr. 235,-

*Fresh salad with quinoa, seasonal vegetables, pesto, and the house dressing.
Also available with homemade falafel instead of chicken.*

Contains: cashew nuts, egg, mustard

Domaine Les Senties Saint Bris

gl. 145,- / fl. 705,-



PLANT-BASED STARTERS

Yellow Pea Falafel

kr. 165,-

Homemade falafel served with hummus, plant-based yogurt, tamarind, and crispy chickpea noodles.

Contains: sesame

Rebgarten, Riesling Trochen

gl. 138,- / fl. 690,-

TO SHARE

Charcuterie Board with Local Cheeses

A selection of local cheeses: Trippel Jærsk, blackcurrant white-mold cheese from Ystepikene, Jærosten from Voll Ysteri, and chèvre from Haukeli Gardsysteri. Served with Serrano ham and salami from ASK. Accompanied by homemade sourdough crispbread, crostini, olives, fig jam, and bacon marmalade. A sharing platter with a strong local character.

Contains: milk, wheat, sulphites

2 person kr. 495,- or 4 person kr. 765,-

Olim Bauda La Villa Barbera d'Asti 2024

gl. 179,- / fl. 895,-

EXTRA SIDES

Baked Jæren Potatoes

kr. 69,-

Homemade Mashed Potatoes

kr. 59,-

French Fries

kr. 69,-

Homemade Sourdough Bread with Whipped Butter

kr. 59,-

MAIN COURSES – MEAT

Cammerherre "Betzon's" Beef Ribeye kr. 645,-
300g sous-vide cooked ribeye served with pepper sauce, baked Jæren potatoes, confit cherry tomatoes, oyster mushrooms, and rocket salad with Parmesan.
Available from medium to well done.

Contains: milk

Olim Bauda La Villa Barbera d'Asti 2024 gl. 179,-/ fl. 895,-

Slow-Braised Reindeer Shank kr. 445,-
Tender, slow-braised reindeer shank served with mushrooms and a rich, creamy red wine sauce, finished with aromatic thyme.

Contains: milk, sulphites

Olim Bauda La Villa Barbera d'Asti 2024 gl. 179,-/ fl. 895,-

Slow-Braised Beef Cheeks kr. 335,-
Tender beef cheeks glazed with soy and ginger. Served with seasonal vegetables, carrot purée, and chilli dressing.

Contains: milk, mustard

Marques de Somera Tempranillo gl. 130,-/ fl. 650,-

BBQ Pulled Beef Burger kr. 295,-
Slow-cooked beef cheek in homemade apple cider BBQ sauce. Served in a brioche bun with chimichurri mayonnaise, cheddar cheese, pickled onions, cucumber, bell peppers, and rocket salad. Served with French fries.

Contains: wheat, egg, mustard, milk

Marques de Somera Tempranillo gl. 130,-/ fl. 650,-



MAIN COURSES – FISH

Lightly Smoked Mountain Trout Fillet

kr. 365,-

Served with a warm tomato and herb vinaigrette, green beans, citrus aioli, and crispy trout skin.

Contains: fish, egg, mustard

Domaine Les Senties Saint Bris

gl. 145,-/ fl. 705,-

MAIN COURSES – PLANT-BASED

Cauliflower Steak

kr. 205,-

Oven-roasted cauliflower served with cauliflower purée, sautéed oyster mushrooms, tomato confit, and herb oil.

Crystalline Chardonnay

gl. 125,-/ fl. 625,-

KIDS' MENU

Homemade Chicken Nuggets

kr. 145,-

Crispy homemade chicken nuggets served with French fries.

Contains: wheat, egg

Bangers & Mash

kr. 145,-

Grilled sausage from Gamletun Gård served with mashed potatoes and brown sauce.

Contains: milk, sulphites





SANNÆS POTTERI & TEGLFABRIQUE
— ETABL. 1783 —
GamlaVærket
GJÆSTGIVERI OG TRACTERINGSSTED
by Kronen Hotels

DESSERTS

Hazelnut Bavaois

kr.165,-

Served with caramelized hazelnuts, caramel sauce, and fresh apple sorbet

Contains: milk, egg, milk, hazelnuts

Domaine De Barrubio

88,-/525,-

Warm Chocolate Brownie

kr. 195,-

Freshly baked brownie served in a cast-iron pan with homemade vanilla ice cream from Egersund Ice Cream & Chocolate Factory and walnut praline crunch.

Contains: wheat, egg, milk, walnuts

Niepoort, LBV Douro e Porto 2018

77,-/930,-

Raspberry Fudge Cake

kr. 220,-

Raspberry fudge cake served with homemade raspberry sorbet from Egersund Ice Cream & Chocolate Factory.

Contains: cashew nuts, almonds

Egge Gård Iseple

148,-/890,-



DE HISTORISKE
KROENHOTELS

